



# Smart Slaw Salad and Turkey Meatballs with Peanut Dressing

Carb Smart Calorie Smart Quick 25 Minutes



-  Ground Turkey
-  Coleslaw Cabbage Mix
-  Thai Seasoning
-  Green Onion
-  Soy Sauce
-  Peanut Butter
-  Peanuts, chopped
-  Panko Breadcrumbs
-  Mini Cucumber
-  Shallot
-  Garlic, cloves
-  Ginger
-  White Wine Vinegar
-  Sesame Oil

HELLO PEANUTS  
*These groundnuts are actually legumes!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, 2 large bowls, parchment paper, whisk

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Coleslaw Cabbage Mix	170 g	340 g
Thai Seasoning	1 tbsp	2 tbsp
Green Onion	2	2
Soy Sauce	2 tbsp	4 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Peanuts, chopped	28 g	56 g
Panko Breadcrumbs	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Ginger	30 g	30 g
White Wine Vinegar	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

- Peel, then thinly slice **shallot**.
- Thinly slice **green onions**.
- Peel, then mince or grate **½ tbsp ginger** (dbl for 4 ppl).
- Peel, then mince or grate **garlic**.
- Cut **cucumber** into ¼-inch rounds.



## Marinate slaw salad

- Meanwhile, add **vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to another large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers, shallots, coleslaw cabbage mix** and **half the green onions**. Toss to combine.



## Form meatballs

- Line a baking sheet with parchment paper.
- Add **turkey, panko, ginger, garlic** and **Thai Seasoning** to a large bowl. Season with **salt**, then combine. (**TIP**: If you prefer a firmer meatball, add an egg to the mixture!)
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).



## Make peanut dressing

- Add **peanut butter** and **sesame oil** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **soy sauce** and **1 tbsp hot water** (dbl for 4 ppl), then whisk to combine. (**NOTE**: If the dressing is still too thick, whisk in 1 tsp hot water at a time, until desired consistency is reached.)



## Bake meatballs

- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **middle** of the oven until golden-brown and cooked through, 10-12 min.\*\*



## Finish and serve

- Divide **slaw salad** between plates. Top with **meatballs**.
- Sprinkle with **peanuts** and **remaining green onions**.
- Drizzle **peanut dressing** over top.

## Dinner Solved!